

2022 Broadbent Gruner Veltliner

Niederosterreich, Austria

Appreciated for superior wines made from indigenous varieties, Austria should be on the radar of any curious wine drinker. A rather cool and dry wine-growing region, this country produces wine that is quintessentially European in style: food-friendly with racy acidity, moderate alcohol, and fresh fruit flavors.

Gruener Veltliner, known for its racy acidity and herbal, peppery aromatics, is Austria's most important white variety, comprising nearly a third of Austrian plantings. The variety's name might be hard to pronounce for the uninitiated, but Austria's incisive marketers have turned this to their advantage, dubbing the variety "Gru-Ve" and even "Groovy". Gruener means "green", which neatly reflects both the variety's yellow-green berries and the fresh green-pepper character that typifies Grüner Veltliner wine. Veltliner – a name shared by several European grape varieties (notably Roter Veltliner) – is thought to be a reference to the varieties' possible origins in Valtellina.

Broadbent has partnered with family-owned wineries around the globe to produce wines rich with the essence of place and tradition. Broadbent wines represent authentic character and infinite pleasure. This Grüner Veltliner is elegant and delicious.

Made for Broadbent by Markus Huber, this Gruener Veltliner is one of the best values in the Broadbent portfolio. A blend of vineyards from mostly limestone soils and made exclusively in stainless steel. A juicy white wine, with plenty of lime, peach, and green apple flavors. Light, silky, tart with notes of lemon curd and dried oregano. It is the ideal wine for seafood, white meat, light dishes like salads, traditional wiener schnitzel, and quiches. It's also very pleasant as a refreshing summer wine on a hot day. Many easily quaffable Grüners come in a one-liter, like this one! Drink now.

Notes from www.wine-searcher.com & www.broadbent.es



Hot Honey Chicken with Lemon-Oregano Potatoes

Spicy, sweet honey meets seared chicken, lemony potatoes and tangy feta for a one-pan dinner.

Ingredients:

- 1 1/2 tablespoons olive oil
- 2 pounds small bone-in, skin-on chicken thighs, excess skin and fat trimmed (about 6 thighs)
- 1 tablespoon plus a pinch of kosher salt, divided
- 1 1/2 pounds small fingerling potatoes, scrubbed and halved lengthwise
- 1 teaspoon dried oregano
- 1/4 cup fresh lemon juice (from 2 lemons), divided
- 2 tablespoons extra-hot hot honey (such as Mike's Hot Honey Extra Hot)
- 3 ounces feta cheese, crumbled (about 2/3 cup)
- Chopped fresh dill, for garnish

Directions:

Preheat oven to 425°F. Heat oil in a 12-inch ovenproof skillet over medium-high; swirl to coat pan. Sprinkle chicken thighs all over with 1 1/2 teaspoons salt. Place chicken, skin side down, in hot oil. Cook, undisturbed, until skin is golden brown, 10 to 14 minutes. Transfer chicken, skin side up, to a plate. Spoon 1 tablespoon drippings into a small bowl; reserve about 2 tablespoons drippings in skillet.

Add potatoes, oregano, and 1 1/2 teaspoons salt to drippings in skillet. Stir to combine; spread in an even layer. Transfer to preheated oven; roast until potatoes are nearly tender, 13 to 15 minutes.

Remove skillet from oven. Stir potatoes. Nestle chicken, skin side up, in and on top of potato mixture. Drizzle with 3 tablespoons lemon juice. Roast at 425°F until a thermometer inserted in thickest portion of chicken registers 165°F and potatoes are tender, 10 to 15 minutes. Remove from oven; let rest 5 minutes.

Meanwhile, whisk hot honey, remaining 1 tablespoon lemon juice, and remaining pinch of salt into reserved drippings until well combined.

Sprinkle feta evenly over chicken mixture. Drizzle evenly with honey mixture and garnish with dill.

Serves 4-6 | Recipe <https://www.foodandwine.com/hot-honey-chicken-thighs-lemon-oregano-potatoes-7372579>



\$14.99
Member discount on additional bottles: \$13.49

2023 Chapeau Melon Rouge

Vin de France

One of the Loire's rising stars, Jeremie Huchet is a fourth-generation winemaker making his mark in Muscadet. Having taken over the family estate in 2001, Jérémie immediately purchased some fantastic vineyards (which now total 169 acres) and slowly converted everything to organic viticulture. In the cellar, he uses a combination of stainless steel vats and new underground concrete vats lined with glass, and concrete eggs.

The Loire – France's longest river – covers so much. It runs from central France, alongside oak forests that supply the barrel industry, past the great Sauvignon Blanc regions of Sancerre and Pouilly-Fumé, and on to flow west, through the Chenin Blanc and Cabernet Franc heartlands of Anjou, Vouvray, and Saumur before reaching the Atlantic near Nantes and the wine region of Muscadet.

The number one red wine variety is Cabernet Franc – the grape behind the reds of Chinon, Saumur, and Bourgueil. Lighter-bodied wines are made from Pinot Noir, Malbec (known here as Côt) and Gamay.

Gamay is used primarily to make rosé wines in the Anjou and Saumur appellations and is also used in blends with Pinot Noir. Touraine Gamay is the principal appellation for tangy monovarietal red wines. Pinot Noir causes more discussion and dispute than any other grape, most of which centers around finding and describing the variety's "true" expression. Examples from Santenay are undeniably different from those made on the other side of the world in Central Otago. At the same time, they are all unmistakably, unquestionably Pinot Noir.

Chapeau Melon wines, red and white, are young wines meant for easy pleasure. This red is a blend of Pinot Noir and Gamay, supple and fresh, made in an approachable fruit-driven style. A versatile red, it works well as an aperitif or with a wide variety of main courses. Drink now.

Notes from www.wine-searcher.com



Summer Gnocchi with Sweet Corn & Mushrooms

You'll want to make this quick and easy weeknight dinner all season long!

Ingredients:

3 tablespoons olive oil
12 ounces sliced mixed mushrooms, such as shiitake, cremini and oyster mushrooms
Kosher salt and freshly ground black pepper
1 small leek, white and light-green parts only, halved lengthwise and thinly sliced

4 ears of corn, shucked and kernels sliced off
2 cloves garlic, thinly sliced
2 tablespoons white balsamic vinegar
2 tablespoons honey
4 tablespoons cold unsalted butter, cut into pats
One 17.5-ounce package refrigerated potato gnocchi
Torn fresh basil leaves, for serving

Directions:

Heat 2 tablespoons of the olive oil in a large skillet over medium-high heat. Once the oil is shimmering, add the mushrooms in an even layer and cook, undisturbed, until golden brown, about 3 minutes. Toss the mushrooms, season with a pinch of salt and a few grinds of pepper, then continue to cook until tender and golden brown all over, about 3 minutes more. Transfer to a plate and set aside.

Return the skillet to medium-high heat and add the remaining 1 tablespoon olive oil. Add the leeks, a pinch of salt and a few grinds of pepper and cook until just tender, about 2 minutes. Stir in the corn and garlic, then continue to cook until the corn is bright yellow and tender, 2 to 3 minutes more. Stir in the vinegar and honey, then stir in the reserved mushrooms and toss to combine. Meanwhile, bring a large pot of salted water to a boil over high heat. Add the gnocchi and cook according to the package directions. Reserve 1/4 cup of the cooking water, then drain the gnocchi and add to the skillet with the corn and mushroom mixture. Add the reserved cooking water and cook over low heat, stirring to coat, about 1 minute. Add the butter, 1 pat at a time, and cook until well coated and saucy. Remove from the heat. Season with salt and pepper and top with the basil.

Serves 4 | Recipe <https://www.foodnetwork.com/recipes/food-network-kitchen/summer-gnocchi-with-sweet-corn-and-mixed-mushrooms-8621491>



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